



## breads

Garlic Bread	\$ 9.00	Kathy's Taramasalata	\$14.00
Herb Bread	\$ 9.00	Served with Sourdough Bread	
Sliced Sourdough	\$ 6.00	Trio of Dips	\$18.00
		Selection of Taramasalata, Creamy Artichoke, Smoked Salmon Dill Dip served with Organic Sourdough	

## entrées

Nick's Signature Seafood Chowder	\$24.00	Cold Seafood Plate <sup>GF   DF</sup>	\$38.00
Fresh Mussels	\$28.00	Freshly Shucked Oysters, King Prawn, Tasmanian Smoked Salmon, Marinated Octopus & Mussels	
Served with Tomato, Chilli <sup>DF</sup> or White Wine & Cream Sauce		Sizzling Garlic Prawns <sup>DF</sup>	\$30.00
Freshly Shucked Sydney Rock Oysters 1/2 doz	\$38.00	With Olive Oil, Garlic & Chilli	
Cocktail Sauce and Mignonette <sup>GF   DF</sup>	dozen \$68.00	Whole Grilled King Prawns <sup>GF</sup>	\$36.00
Freshly Shucked Sydney Rock Oysters 1/2 doz	\$38.00	Rocket, Feta, Tomato Salsa & Nam jim Sauce	
Mornay or Kilpatrick (Bacon & Worchester sauce) <sup>DF</sup>	dozen \$68.00	Salt and Pepper Calamari	\$28.00
Golden Fried Soft Shell Crab <sup>DF</sup>	\$28.00	Baby Calamari with Passionfruit Dressing	
Served with Citrus Dressing		Mezze Plate to Share	\$28.00
Trio Plate to Share	\$32.00	Kalamata Olives, Tasmanian Smoked Salmon, Feta, Taramasalata, Salmon & Dill Dip served with Sonoma Bread	
Haloumi Fries with Reduced Balsamic & Tomato Dipping Sauce, Jalapeno Poppers & Fresh Tomato Salsa, Peri Peri Cheese Bites with Marinated, Roasted Capsicum		Local Baby Octopus <sup>GF   DF</sup>	\$34.00
Fresh Whole King Prawns <sup>GF   DF</sup>	each \$10.80	Chargrilled with Roast Cherry Tomato, Basil & Rocket Salad with Balsamic Reduction	
Served with Cocktail Sauce		Whole Giant King Prawns <sup>GF</sup>	\$38.00
Crab Ravioli	\$32.00	Butterflied with Garlic Butter	
Wilted Baby Spinach and Pernod Cream		Grilled Moreton Bay Bugs <sup>GF</sup>	\$49.00
Seared Scallops in the Shell <sup>GF   DF</sup>	\$34.00	Garlic Buttered with Orange & Fennel Salad	
Served with Honey Soy Dressing		Tempura Vegetables <sup>V   DF</sup>	\$25.00
		Tempura Enoki Mushrooms, Asparagus & Broccolini with Wasabi Mayonnaise	

## nick's signature platters



**Nick's Entrée  
Platter for Two \$135.00**  
Scallops served in shell, Chargrilled  
King Prawns with Kilpatrick (Bacon &  
Worchester sauce) & Mornay Oysters



**Nick's Fisherman's  
Platter for Two \$105.00**  
Fried or Grilled Catch of the Day, Soft Shell Crab,  
Golden Fried King Prawns, Panko Crumbed  
Calamari Rings with Chips, Homemade Tartare  
Sauce & Greek Salad



**Hot & Cold Platter for Two \$190.00**  
Golden Fried King Prawns, Blue Swimmer  
Crab, Sydney Rock Oysters, Tasmanian  
Smoked Salmon, Fried or Grilled Catch  
of the Day, Fresh King Prawns, Salt & Pepper  
Baby Calamari, Mussels & Potato Salad  
served with Chips



**Nick's Seafood Platter for Two \$245.00**  
Cooked Lobster, Freshly Shucked Sydney Rock  
Oysters, Fresh King Prawns, Blue Swimmer Crab,  
Mussels, Fried or Grilled Catch of the Day, Golden  
Fried King Prawns, Salt & Pepper Baby Calamari,  
Potato Salad served with Chips. Have Your Lobster  
Mornay or with Garlic Butter +\$25.00 extra

**PLEASE ADVISE YOUR WAITER OF ANY DIETARY REQUIREMENTS**  
**GF = GLUTEN FREE | DF = DAIRY FREE | V = VEGETARIAN**

**A SURCHARGE OF 10% IS APPLICABLE ON WEEKENDS AND PUBLIC HOLIDAYS EXCLUDING KIDS MENU & SET MENUS**

# mains

Local Flathead Fillets – Fried	\$48.00	Local John Dory Fillet – Grilled or Fried	\$58.00
Local Snapper Fillets – Grilled or Fried	\$48.00	King George Whiting Fillets – Fried	\$54.00
Tasmanian Salmon Fillet – Grilled	\$50.00	Whole Baby Snapper – Grilled	\$54.00
Fresh Barramundi Fillet – Grilled	\$48.00		

*The above mains are served with chef's lemon dressing + choice of chips or salad on the plate.  
All grilled items are Gluten Free & Dairy Free*

Nick's Fisherman's Basket	\$48.00	Chargrilled Octopus <sup>GF   DF</sup>	\$48.00
Fried Catch of the Day, Soft Shell Crab, Golden Fried King Prawns, Panko Crumbed Calamari Rings with Chips & Homemade Tartare Sauce		Chargrilled with Roast Cherry Tomato, Basil & Rocket Salad with Balsamic Reduction	
Fresh Lobster (All sizes by weight)	Market Price	Grilled Sirloin & King Prawns <sup>GF</sup>	\$68.00
Served either Fresh, Mornay or with Garlic Butter. With choice of Chips or Salad		Horseradish Mash with Béarnaise Sauce	
Local Lobster	\$98.00	Rib Eye <sup>GF</sup>	\$65.00
Served Mornay or with Garlic Butter		Creamy Mash & Port Jus	
Lobster Pasta <sup>DF</sup>	\$50.00	800gm MB4+ Wagyu Rib Eye <sup>GF / DE</sup>	\$180.00
Spaghetti with Garlic, Chilli, Olive Oil, Cherry Tomatoes & Sugo Tomato Sauce		Served with mash potato, salad & a choice of sauce	
Golden Fried King Prawns <sup>DF</sup>	\$46.00	Prime Sirloin & 1/2 Lobster Mornay	\$98.00
With choice of Chips or Salad		Served with Creamy Mash Potatoes	
Whole Giant King Prawns <sup>GF</sup>	\$49.00	Prime Fillet <sup>GF</sup>	\$56.00
Butterflied with Garlic Butter served with Greek Salad		Creamy Mash Potato, Broccolini & Bernaise Sauce	
Salt and Pepper Baby Calamari	\$42.00	Kangaroo Fillet <sup>GF</sup>	\$44.00
With Passionfruit Dressing & choice of Chips or Salad		Grilled kangaroo fillet cooked medium rare, with creamy polenta, spicy tomato chutney & red wine jus	
Vongole and Crab Meat Pasta	\$44.00	Chicken Breast <sup>GF</sup>	\$42.00
Parmesan, Tomato, Chilli & Pesto Sauce		With Creamy Mash Potato, Baby Broccolini & Mustard Sauce	
Seafood Risotto <sup>GF</sup>	\$46.00	Prawn Pasta <sup>DF</sup>	\$46.00
Scallops, Prawns, Calamari, Mussels & Cream Sauce		Spaghetti with fresh tomatoes, garlic, white wine, olive oil, parsley & mushroom	
Grilled Moreton Bay Bugs <sup>GF</sup>	\$78.00	Wild Mushroom Risotto <sup>V   GF</sup>	\$42.00
Garlic Buttered with Orange & Fennel Salad. With choice of Chips or Salad		With Assorted Mushrooms, Parmesan & Truffle Oil	
Lobster & Snapper Pie	\$49.00	Vegetable Linguine <sup>V</sup>	\$32.00
Served with Creamy Mash		In a Roast Tomato & Chilli Sauce with assorted seasonal Sauteed Vegetables & Parmesan	

# side orders

Greek Salad <sup>V   GF</sup>	\$14.00	Potato Salad <sup>V   DF   GF</sup>	\$ 8.00
Garden Salad <sup>V   GF   DF</sup>	\$12.00	Steamed Vegetables <sup>V   GF   DF</sup>	\$14.00
Caesar Salad	\$16.00	Chips <sup>DF</sup>	\$12.00
With Chicken or Smoked Salmon ~ \$ 5.00 extra		Steamed Rice <sup>GF   DF</sup>	Small \$ 5.00   Large \$ 8.00

# kids menu (For children 12 years & under)

YOUR CHOICE OF	\$16.00		
Calamari Rings served with Chips & Salad		Crumbed Chicken Tenderloins served with Chips & Salad	
Boneless Fried Fish served with Chips & Salad <sup>DF</sup>		Cheese Tortellini Napolitana	
Served with a choice of Soft Drink and Vanilla Ice Cream with Chocolate or Raspberry Sauce			

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# wine list

## SPARKLING/ CHAMPAGNE

		Glass	Bottle
Cockle Bay Cuvee Brut NV	South East Australia	\$10.00	\$49.00
Chandon Brut NV	Yarra Valley, VIC	\$14.00	\$69.50
Moet & Chandon Imperial Brut NV	Eprenay, France		\$110.00
Veuve Clicquot Brut NV	Reims, France		\$125.00
Dom Pérignon	Champagne, France		\$410.00

## PROSECCO/ MOSCATO

De Bortoli 'King Valley' Prosecco	King Valley, VIC	\$13.00	\$62.00
Borgo Molino Motivo Moscato	Veneto, Italy	\$14.00	\$67.50

## WHITE WINE

Nick's Private Label Semillon Sauvignon Blanc	South East Australia	\$10.00	\$49.00
Nick's Private Label Chardonnay	South East Australia	\$10.00	\$49.00
Jim Barry 'The Atherley' Riesling	Clare Valley, SA	\$14.00	\$67.50
Gala Estate Riesling	Tasmania		\$72.00
Pewsey Vale '1961 Block' Riesling	Eden Valley, SA		\$82.00
Leo Buring 'Leonay' Riesling	Watervale, SA		\$88.00
Opawa Pinot Gris	Marlborough, NZ	\$14.00	\$67.50
Le Pezze Pinot Grigio (D.O.C.)	Veneto, Italy	\$14.50	\$69.50
Brokenwood Pinot Gris	Beechworth, VIC	\$15.00	\$72.00
821 South Sauvignon Blanc	Marlborough, NZ	\$13.50	\$65.00
Emmalene Sauvignon Blanc	Adelaide Hills, SA	\$14.50	\$69.50
Greywacke Sauvignon Blanc	Marlborough, NZ	\$16.50	\$79.00
Cloudy Bay Sauvignon Blanc	Marlborough, NZ	\$19.50	\$95.00
Vasse Felix 'Filius' Sauvignon Blanc Semillon	Margaret River, WA	\$14.50	\$69.50
McHenry Hohnen 'Rocky Road' Chardonnay	Margaret River, WA	\$14.50	\$69.50
Ox Hardy Chardonnay	Adelaide Hills, SA	\$15.00	\$71.00
Nashdale Lane Chardonnay	Orange, NSW	\$15.50	\$74.00
Hartford Court 'Russian River Valley' Chardonnay	California, USA		\$125.00

## ROSE

Mazi Mataro Cinsault Grenache Rosé	McLaren Vale, SA	\$14.00	\$67.50
Ete d'Elodie Rose IGP	Provence, France	\$15.50	\$74.00
Chateau d'Esclans 'Whispering Angels'	Provence, France		\$92.00

## RED WINE

Nick's Private Label Cabernet Merlot	South East Australia	\$10.00	\$49.00
Cavedon Pinot Noir	King Valley, VIC	\$15.00	\$71.00
O'Leary Walker Pinot Noir	Adelaide Hills, SA		\$74.00
Mt Difficulty 'Bannockburn' Pinot Noir	Central Otago, NZ		\$96.00
Chateau de Chamirey Mercurey Premier Cru En Sazénay,			
Grand Vin de Bourgogne	Burgundy, France		\$158.00
Ponting 'Close Of Play' Cabernet Sauvignon	McLaren Vale, SA	\$14.50	\$69.50
Coates Cabernet Sauvignon	Langhorne Creek, SA		\$76.00
Bowen Estate Cabernet Sauvignon	Coonawarra, SA		\$82.00
Vasse Felix 'Premier' Cabernet Sauvignon	Margaret River, WA		\$98.00
Wynns Riddoch '1998' Magnum 1500ml			
Cabernet Sauvignon	Coonawarra, SA		\$380.00
Wangalina Shiraz Cabernet	Limestone Coast, SA	\$13.50	\$65.00
Main & Cherry Shiraz	McLaren Vale, SA	\$15.00	\$71.00
Ponting 'Milestone 127' Shiraz	Barossa Valley, SA		\$86.00
Penfolds Kalimna Bin 28 Shiraz	South Australia		\$92.00
Jim Barry 'The McRae' Shiraz Cellar Release 2015	Clare Valley, SA		\$124.00
Penfolds Bin 389 Cabernet Shiraz	South Australia		\$185.00
Penfolds St Henri Shiraz	South Australia		\$210.00
Bleasdale 'Frank Potts' Cabernet Sauvignon			
Malbec Petit Verdot Merlot	Langhorne Creek, SA		\$74.00
Yalumba 'The Signature' Cabernet Sauvignon Shiraz	Barossa, SA		\$105.00

## DESSERT WINE

De Bortoli 'Noble One' Botrytis Semillon	Riverina, NSW	\$16.00	\$65.00
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# dessert

Chocolate Fondant Served with Berry Compote & Vanilla Ice Cream	\$18.00	Heavenly Crunch Chocolate Coated Crunch Tiramisu with Salted Caramel & Hazelnut Crunch Filling served with a Macaron & Snickers Ice Cream	\$18.00
Sticky Date Pudding Served with Butterscotch & Vanilla Ice Cream	\$18.00	Dessert Extravaganza (to share) Platter of Chocolate Coated Crunchy Tiramisu with Salted Caramel & Hazelnut Crunch Filling served with a Macaron & Snickers Ice Cream, Crème Brulee of the day with Chocolate & Almond Biscotti & Seasonal fruits	\$45.00
White Chocolate & Raspberry Brulee Served with Chocolate & Almond Biscotti	\$18.00	Australian Cheese Plate Assorted Cheeses, Quince Paste, Crackers & Dried Fruits	\$25.00
Chef's Selection of Sorbets	\$18.00		
Ice Cream Sundae	\$18.00		

# cocktails

Champagne Cosmo \$18.00 Skyy Vodka, Chambord & Cranberry Juice topped with sparkling brut	Tajin Margarita \$21.00 Jose Cuervo Gold Tequila, Pineapple Juice, Lime Juice, Jalapeno Syrup, Coco Monin & Orgeat Syrup	Berries & Dreams \$21.00 Angostura Reserva Rum, Chambord, Monin Elderflower Syrup and Lime Juice with Blueberries & Raspberries then topped with Schweppes Lemonade
Aperol Spritz \$21.00 Aperol, De Bortoli King Valley Prosecco & soda. Served in a wine glass with an orange wheel	Vanilla Express \$21.00 Stoli Vanil Vodka, Baileys, Kahlua, Frangelico, Coffee Shot & Sugar	Pinky Way \$21.00 Stolichnaya Vanilla Vodka, Baileys, Butterscotch, Milk, Homemade berry syrup & Egg white
Lychee Martini \$21.00 Skyy Vodka, Lychee Liqueur, cloudy apple juice, lychee puree & lychee	Green Fairy \$21.00 Malibu, Steinbok Blue Curacao, Orange Juice, Pineapple & Lime Juice	Tropical Thrill \$21.00 Midori, Malibu, Alize Bleu, Lemon Juice, Passion fruit syrup & Pineapple Juice
The Lemon Tart \$21.00 Stolichnaya Vanilla Vodka, Limoncello, Lemon Juice, Cream, Simple syrup, Crumbed biscuit & berries	Green Smurf \$21.00 Skyy Vodka, Midori, Cointreau, Pineapple & Lemon Juices	Sidecoach \$21.00 Hennessy Cognac, Triple Sec, Agave Syrup & Lemon Juice
Not A Tequila Sunrise \$21.00 Jose Cuervo Gold Tequila, Cointreau, Orange, Pineapple Juice, Cranberry Juice, Lime & Sugar	Negroni \$21.00 Bulldog London Dry Gin, Campari & Cinzano Rosso	Island Fizz \$21.00 Malibu, Gordon Gin, Pineapple Juice, Lime Juice, Elderflower Monin & Soda water
	Madame Passion \$21.00 Aperol, Skyy Vodka, Pineapple Juice, Lime Juice & Passionfruit Puree	

# beer

<b>TAP BEER</b>	<b>BOTTLED BEER, CIDER &amp; SELTZER</b>
Hahn SuperDry 4.6% 355ml \$10.50 500ml \$14.00	Hahn Premium Light 2.6% \$ 9.00 XXXX Gold 3.5% \$10.00 Crown Lager 4.9% \$12.50
Kirin Ichiban 5.0% 355ml \$11.00 500ml \$15.00	James Squire 150 Lashes Pale Ale 4.2% \$12.00 Corona Extra 4.5% \$11.50 Stone & Wood Pacific ale 4.4% \$12.00
Heineken Lager 5.0% 355ml \$11.00 500ml \$15.00	Little Creatures Pipsqueak Cider \$12.00 White Claw Lime Seltzer \$11.00 Peroni Nastro Azzuro 5.1% \$12.00 White Rabbit White Ale \$12.00
<b>NON-ALCOHOLIC BEER</b>	
Heineken 0.0% \$ 7.50	

# soft drinks, juices, water & mocktails

<b>SOFT DRINKS</b> \$ 5.00 Pepsi Cola, Pepsi Max, Schweppes Lemonade, Solo Lemon Squash, Schweppes Ginger Ale	<b>MOCKTAILS</b> \$ 9.00 Tropical Oasis Orange & Pineapple Juices with Passionfruit Pulp, Mint & Pomegranate Syrup
Schweppes Signature Ginger Beer \$ 5.50	Caribbean Breezy Bae \$10.00 Mango Puree, Strawberry Puree, Pineapple Juice & Monin Coconut with a dash of grenadine
<b>WATER</b>	<b>JUICES</b> \$ 6.00 Cloudy Apple, Orange, Pineapple, Cranberry, Tomato,
S. Pellegrino Natural Sparkling Mineral Water 1lt \$11.50	
Acqua Panna Natural Still Mineral Water 1lt \$11.50	